## SCIENCE FOR THE PEOPLE.

SLIPPING OF LOCOMOTIVE WHEELS. M. Poisot lately communicated to the Société e l'Industrie Minérale de Saint Etienne some de Findustrie Minérale de Saint Ettenne some useful information as to the means for preventing the shipping of locomotive wheels in the Mazenay mines, no more fuel being employed for hauling out 100 tons now than eighty formerly. He observes that the ventilation is effected by diffusion, and there is constantly in the rolley way a tolerably thick smoke, which with condensed steam from the engine and the damness of the workings. engine and the dampness of the workings causes the rails to be slippery. The consequence is that every time they tried to ascend the gradient of 1 in 66 with a full train, they

quence is that every time they tried to ascend
the gradient of 1 in 66 with a full train, they
could only get up half of it, about 180 metres
-590 feet—without the wheels beginning to
spin; and during the rest of the rise, notwithstanding the use of fine and dry sand, this
difficulty frequently began again, so that they
lost pressure to such an extent that they were
obliged to stop to make steam. This difficulty
caused great consumption of fuel, excessive
wear of the working parts of the engine, and
a rapid destruction of the rails.

About two months ago the joint of one of
the cylinder cocks leaked, and a jet of steam.
escaping from it, was directed on to the rail,
when the train took the gradient without the
engine once slipping. For two days they
worked without making the repair, and the
locomotive drew all the trains without the
slightest stoppage. In consequence of this
experience they altered the cylinder cocks so
as to make them discharge directly on to the
rails, and when they get to the gradient the
cocks are slightly opened, so that they ascend
it without difficulty. Arrangements for washing reight with a jet of water are very old, hayit without difficulty. Arrangements for washing rais with a jet of water are very old, having been used on some of the French lines fifteen or sixteen years ago. The use of steam for the purpose is a simpler modification of an old idea.

CITIES WARMER THAN THE COUNTRY. Those who happen to live at a little distance from the heart of a city, says Science, must frequently have noticed a lack of accord between the readings of their own standard thermome-ters and the published observations of the Signal-Service observer of their locality. The reason of the discord is plain; viz., the perturb-ing action of the heat which the city emits; and, however gratifying it may be to the out-sider to find himself superior to the Govern-ment observers, it is very little to the credit of ment observers, it is very little to the credit of the Weather Bureau that this particular source of error was not long since recognized and avoided. The remarks of Professor Whitney on this subject, as applied to observations made at London, are pertinent and convincing. He says: "If is a well-known fact, that cities are considerably warmer than the more thinly in-habited country, otherwise under similar cli-matir conditions. Statistics prove this to be true; and there could be no doubt that such true; and there could be no doubt that such would be the effect of an immense aggregation of population within a limited space, even if there were no statistics bearing on this question. Many millions of tons of coal are burned in and about London during every year; and the whele mass of brick of which the city is built is heated during the entire winter, and more or less in the summer, many degrees above the natural temperature. There can be no question that conditions such as are here indicated vitiate all observations made in or near large cities, with a view to the determina-tion of any possible secular variation of the temperature."

CHROME-ORE SEPARATOR.

The chrome ore which is so extensively used in the chrome steel works of Brodetyn and the Tysen Crome werks of Bultimore mostly comes an Baltimore, generaphically known (Clark's Park, in Baltimore, Georgraphically known (Clark's Park, in Baltimore, County, on the Western Maryland Raiiroad, The propose them as a strict about four-ble and as it is commercially valuable, mining engineers have been working for years to devree a concentrator that would be able to give a fair percentage of the mineral from the natural deposits. A concentrating machine has recently been devised by which 20 per cent of the chrome is obtained from the granulated deposit. Several of these mills have been put in operation, and the imports from Russia, Turkey, and Sweden, are not likely, therefore, to be large in the future. The operation of the mill is simple. The pulverized products are put into a large pan, and by keeping them continually agitated at the expense of a futtle power, the mineral is separated from the dirt by gravitation, the chrome, by its greater specific gravity, dropping through interstices and the dirt passing over on the opposite side.

BROOKPS COMET.

The following orbit of the new comed discovered on February 23 by Mr. W. R. Broeks, Phelps, N. Y., in Pegasin, has been compared by Messra, Chandler and Wendell, of the Harvard Observatory; 3. Time of Perincine passages-February 18, 20572. Time of

vard Observatory:

Time of Perihellou passage=February 18.93572 

For those with telescopes who may want to observe the comet, the following ephemeris is added by the Eduor of Science Observer:

# STREET CARS RUN BY ELECTRICITY.

An interesting experiment of running a street-car by electricity was recently made in London, and was held to be a perfect success. The car ran well at the rate of six miles an hour. The electricity was supplied by accumulators stored under the reats of the car. The carrent from these was communicated by an insulated wire to a Siemens dynamo machine, acting as a motor. The accumulators consisted of fifty Faure-Selion-Volckmar cells, each measuring thinteen by eleven by seven inches of fifty Faure-Scholl-Volcamar tens, the measuring thirteen by eleven by seven inches and weighing about thirty pounds. These furnished sufficient power to drive the londed car for seven hours. The daily cost of an eleccar for seven hours. The daily cost of an elec-tric car of this kind for traction was calculated be one-fourth that of horses. Another advaltage claimed for the car was that the ac-cumulators used would furnish not only power but light.

## THE APRIL MOON.

THE APRIL MOON.

I Full moon in April occurs on the 22d, at 6:43 p.m. The old moon is in conjunction with Venus on the 4th, Mars on the 5th, and Mercury on the 6th. The new moon of the 7th is near Neptune and Saturn on the 9th. The conjunction with Saturn, says The Scientific American, will be the most interesting phenomenon of the month, the two days' old crescent passing forty-one minutes north of the planet, and the time of nearest approach being about a quarter after 8 o'clock in the evening. The conjunction is much closer than that of the 13th of February, when the moon

the rollers within. These jets thoroughly cleanse the surface of the roller, the skin on its face disappears, the body of the roller absorbs a portion of the heated vapor, and the whole is kept in a fresh, elastic condition ready for work without further preparation. Experiments by practical men seem to show that the contrivance possesses considerable value and is likely to prove very economical in large printing establishments.

### THE SAMOYEDES.

According to news from St. Petersburg, the search for the North Pole Epedition Dymphna has now been pronounced hopeless. The Samoyedes, lately visiting Liapina, are unani-Samoyedes, lately visiting Liapina, are unanimous in asserting that no trace of ship or crew can be found. The Samoyede country, says Knowledge, is an enormous frozen desert, forming the northern boundary of Asia, and occasionally traversed by the most miserable of all known nomadic races. It is remarkable that the Samoyedes, originally forced back from the warmer Asiatic zones by the Mongolians, have remained almost untouched by Russian civilization. They remain invincible Pagans of the old type, and, like the inns, whose verbs totally want a future tense, these wretched savages drag out a cheerless existence, the great aim of which, rarely gratified, is to be warm enough and to eat to repletion.

PREHISTORIC REMAINS IN GERMANY. PREHISTORIC REMAINS IN GERMANY.

A discovery which is expected to throw some light on prehistoric times in Germany, has been made near Andernach, on the Rhine. Remains of prehistoric animals have been found in a pumice-stone pit, and Professor Schaaffhausen, of Bonn, has investigated the spot closely. A lava stream underlying the pumice stone was laid bare, showing a width of only two metres. The crevices between the blocks of lava were filled with pumice stone to a depth of one-half to one metre; below this, however, there was pure loam and clay, and in this were found numerous animal bones, apparently broken by man, ous animal bones, apparently broken by man, as well as many stone implements. It is supposed that there was a settlement there, of which the food remains fell into the laya crevices before the whole was covered with pum-

### THE AMERICAN DRAMA.

Joaquin Miller in The Cincinnati Commercial Gazette.

Joaquin Miller in The Cincinnati Commercial Gazette.

Keeping in view the iron p kes set up for the immolation of pirates' heads. I venture to note some reflections about the coming play.

The carpenter who now possesses the stage with his scenic effects is not the enemy of the playwright, as so many say; he is our nuxiliary, and the scenic painter is our brother. We need, and must have, them both when the great play is written. Let us only do our work as well as they do theirs, and the public is ours.

As for this "great American play," some one of us will write it, and write it soon. And it will not only be the great play of America, but the great play of the age, the world. Fir our yonder in the middle of America, beyond where the stormy sea of tradition from Europe rolls over us, I think we have the new, strong and sufficient motive to fashion it from.

fashion it from.

The heroes of Homer shook their shields and recited the deeds of their fathers and grandfathers, even back to the gods. All Greek tragesty is it the same strain. St. Paul found the Greeks great talkers. same strain. St. Paul found the Greeks great talkers. Civilization, in its march west around the word has been faithful to the Greek drama. Words! words! words! But out youder in the Far West this is all chanced. The American pure and simple does not talk. He acts. And this grand, silent massive American is to be the central figure for the American, the entirely new play. Whether this dignity of soul is been of the subcamity about him, the etc. mal neaks. tirely new play. Whether this dignity of soul i born of the sublimity about him, the eternal reak of snow above him, he vast tranquility of the plai-

do know that more lears have been shear even that one shell and really use; inflicant scene than would fill that bucket. Oh, the tender manhood that is in it!

Another quaint bit from the West, which stands out like a star to me, is found in "My Partner," Gentle old Joe Sannders is going to divide the gold and go away, for there is bitter trouble, the aigs up the gold from the hear h and pours it out on the table, where his sile at per ner sits with sowed face, lie divides the gold with ms ande. "Is that about right partner?"

"Yes, yes," answered the other, still looking away. And then Joe, and all the time without a word leng spoken, pushes over more gold to his partner? heap. Seeing that he is not observed he cantionsly slips over another maglet, then he pieks out at list the largest of his lettle heap, and, unseen, adds it to his successfue rival's fortune. What a profunction you read on a little menument that a portion of our array, being amoushed in one of our ludien wars, every man steed his ground, lighting till only three survived, when help came, Grans! Immortal! But weat moved me and scens goest truly American is the face, as told me by a survivor, that not one word of command was given after the first order. Every officer sicently drew his sword, became a common soldier, and so tought on to the end. There was no need of command, only the low player of the dying; the message to the loved ones at home; and all day the deadly right went ou. That is America, that is American character emplied of the froth of Fourth of July and foreign transition. And that is the germ of the great American play.

Years ago I crossed over the Sierras into the new mines of Nevada, then a part of Cahforma. I found an old friend standing at the mouth of his mine shouting out his commands in mosvitables down the shaft. New crites gleaned occow; mores opened above; progress fundered through the land. "What are von doing nere?" I cried. He took in the horizon under his hat; but off the end of his cigar; looked at the new cittes

# MR. STEPHENS'S DOGS.

From The Cleveland Leader.

phenomenon of the month, the two days old crescent passing forty-one minutes north of the planet, and the time of nearest approach being about a quarter after Soclock in the evening. The conjunction is much closer than that of the 13th of February, when the moon and Saturn, imprisoned in the halo surrounding her, formed a charming celestial picture. On the 13th the moon is in conjunction with Jupiter, and on the 18th completes the planetary circuit by drawing near to Uranus. On the 22th the moon is eclipsed. The eclipse is invisible in this tortion of the world, but may be seen on the Pacific coast, the Pacific Ocean and Asia.

DUST EXPLOSIONS.

Mr. Hexamer, in a paper in The Journal of the Franklin Institute on dust explosions in breweries, shows that not only are coal dust and the fine flour dust in corn mills liable to explosion, but that grain dust often reaches a certain degree of fineness which on the slightest provocation is almost instantaneously ignited, the product being gases of many hundred times the volume of the floating dust, causing explosions of terrific force. He suggests that steam jets should be introduced into the militor and elevator, and he insists that where artificial light is required it should loose candles or oil lamps be employed.

PRESERVING INK ROLLERS.

Mr. George Hall, of Newark, an old pressman, has devised a shamle process for preserving and renovating ink rollers and adding greatly to their longevity. A steam jacket is added to the roller closet, and numerous fine jets a reason arranged as to play gently upon

## RELIGIOUS INTELLIGENCE.

MR. HUGHES ON THE MINISTRY.—The Rev. William M. Hughes, rector of St. John's Church, Buffalo, N. Y., writes a vigorous letter denying the statements of a writer in *The Christian Union*, some of which were quoted in The Tribune Sunday of before last. The writer, he believes, does grave injustice to the ministry, which as a profession will compare favorably with any other calling in life. He further questions the good taste of any one who publicly makes wholesale accusations against an honorable body of men. Passing on to the

an honorable body of men. Passing on to the point at issue whether or not the ministry is deteriorating, Mr. Hughes says:

"My college experience in a great university and in a theological seminary, as well as eight years in the ministry, has taught me to believe that the percentage of honor men in all American college." has taught me to believe that the percentage of honor men in all American colleges is greater among students for the ministry than in any other class. I took some pains when in the seminary—quite a large one—to look into this matter, and found that in the three years of my personal acquaintance there was numbered a remarkable average in college honors and college societies of good stanoing. Our one Yale man was 'skull and bones'—ominous sound, but all Yale men know whether he was a 'stick' or not. Of our three Harvard men one was the highest honor man of his class, the other a man of strong and decided class, the other a man of strong and decided character and the third has since proved his

worth to be great.

"If my deduction be correct it most effectually disposes of the 'dull' and 'stick' class. I know that divioity students get that reputation in college sometimes, but it is rather because they are not fast enough to be called 'good fellows.' They do not go on larks and sprees, not very harmful ones, it is true, with young college men, but yet they feel that it would be slightly inconsistent to be termed a 'good fellow' at

even that cost. Again : as to the contrast between the 'thin-"Again: as to the contrast between the 'thinnecked' theologue and the 'firm-mouthed' and
'powerful-chinned' student of Blackstone! It
only remains to be said that hard work at
books, and earnest preparation for life, are a
little apt to thin out the neck of a growing
boy But what can be said of this simple fact,
that the life insurances companies report the

boy But what can be said of this simple fact, that the life insurances companies report the greatest average longevity in that very thin-necked class of beings?

"So something might be said concerning the 'unkempt look,' etc. The one demand upon a gertleman, the one essential I mean with reference to his personal habits, is that he shall. reference to his personal habits, is that he shall be cleanly and neat. Now I speak from an acquaintance in my experience of institutions of learning that in total numbered four thousand students at any one given time. And this I must say: that I found in my seminary experience a better, a markedly better, average in respect to cleanliness, both of person and tongue, than I had seen elsewhere. True, the dressing was not fashionable, nor so expensive; but it was on the whole neat. I found an atbut it was on the whole neat. I found an at-mosphere of quiet self-respect, a marvellous advance in regard to refinement of conversa-tion. But once in those three years, and that among nearly 250 men oid I see a single stu-dent who gave evidence of having been drinking; not a single oath, not a single lewd story, came to my ears in all that time. I saw many cases of quiet and noble kindiness, and a strength and depth of character vastly above that which I had known at college and uni-versity. It was evidently a company of young men bent on doing earnest, upright and godly

work in life."
Mr. Hughes concludes by saying that young men do not press into the ministry to-day, be-cause they desire to make money or to live a life

rivers of sin all up-stream, is rather taken aback to find that his opportunity to grapple with his work may all depend upon his view of aton, hades, gehenna and a few passages in the Scriptures. No other profession offets such a stambling-block, stone instead of bread. The theological schools want less mystery of the future life and more effort to straighten out the sufficiently tangled wer of this life."

THE AFFIRMATION BILL .- A memorial to Mr. Gladstone is being signed by a number of the clergy of the Church of England protesting against the Afirmation bill, on the ground that the deliberate removal of the name of the Supreme Being from the form of affirmation proposed in this bill, for the purpose of admitting as a member of the Legislature, by its retrospective action, an open and avowed atheist, who has admitted that he has no religious scruples, is dishonoring to Almighty and contrary to the spirit of our laws and Constitution." Among those who have attached their names to this petition are the Bishops of Newcastle and Dover and the Bishop-designate of Trum, the Done at Manh of Truro, the Deans of Manchester and Canterbury, Archdeacon Denison and Canon Flem-ing, Professor Stubbs and Dr. Kennedy, Canon Gregory and Prebendary Cadman.

A MISSIONARY SEMINARY .- The sclosing ex-A MISSIONARY SEMINARY.—The closing ex-ercises of the academic year of the Rangoon Karen Theological Seminary occurred Febru-ary 2. Daring the last year fifty young Karen men, from all parts of Burmah, have been in attendance. The course of study extends through four years, the first year being dethrough four years, the first year being designed as a preparation for the purely theological studies of the next three rears. The graduating class numbered five. The addresses of the young men were thoughtful and forcibly delivered. This school of the prophets has been an invaluable aid to the Karen Mission. lts graduates are scattered as pastors and school-teachers among the four hundred and fifty Karen churches of Burmah, while several are toreign missionaries in regions under the rule of native prices, and far distant from British Burmah.

A LITURGICAL SERVICE.—The Sunday Schools connected with the Broadway Congregational Church, of Norwich, Conn., had a noteworthy Easter celebration last Sunday evening. The service used on the occasion was liturgical and responsive, and was arranged with care and religious devotion by the superintendent Mr. W. R. Burnham. It made a beautifully printed pamphlet of twenty-four pages, and consisted of a selection of Scripture passages appropriate to the day. The incident is one of more than passing interest, as illustrating a growing tendency in the Christian world. Had a Congregational Church noticed an ecclesiastical day by using a liturgical seran ecclesiastical day by using a liturgical service, fifty years ago, the chances are that it would have been put out of the pale of communion.

A HIGH CHURCH RIOT.—The London World. commenting on the recent disgraceful riot at Bordesley, says: "Hitherto High Churchmen have never sanctioned riots in churches, but they must be held mainly responsible for the disgraceful scenes which took place at Holy Trinity, Bordesley, on Sunday week. The deprivation of Mr. Enraght will probably lead to far-reaching results; and the attachment of his people to him, however improperly expressed, shows that in this case an attached congregation has been scattered; whereas the evident intention of the Public Worship Regulation act was to protect aggrieved congregations from the autocratic action of clergymen. Mr. Enraght threatens an appeal to the new Primate; but as he himself A HIGH CHURCH RIOT .- The London World.

submitted to the Bishop of Worcester it is diffi-cult to see of what he has to complain."

A Mission Among "Navvies."—The Free Church Monthly of Scotland tells of a good work which is being done in Edinburgh for the railway "navvies." Sparred on by the success of the "Navvy Mission Society" in England, a number of Christian gentlemen of Edinburgh about a year ago started a practical missionary work among the employes of the Edinburgh Suburban Railway, which employs about six bundred men in the city. These men find their own lodgings in different parts of the town: but the majority of them being housed in common lodging-houses in and about the Grassmarket, a room has been taken there as a reading-room for any who may be induced to avail themselves of it. This room is open every evening from 7 to 10, and a lending library is connected with it, while the Scripture-reader in the same place conducts a night school, receives deposits for the Savings Bank, enrols members of the "Blue Ribbon Army," etc. Evangelistic services are also held here on Sabbath evenings for such of the men as attend no other place of worship, but these are not very largely attended.

THE NEW THEOLOGY .- The Boston Advertiser in discussing theology in New-England expresses satisfaction that so much interest is expresses satisfaction that so much interest is felt in theological questions. The true issue of the new theology, it believes, is no other than the salvation of mankind, and the satisfaction of the religious need. "Perhaps theology," it says, " may be to our religion and our spiritual life what the common law is to our rights as citizens—a great instrument which the world will not lose willingly. In any event the Easter-day of the new theology in New-England should be a day of welcome and gladness."

CHRISTIANITY A Me annut.—At the last meeting of the Congregational Club of Boston, the Rev. Dr. Merriam said that Christianity, like everything else in the world, is a movement, and that, judged by the standards of the reformers, the modern orthodox theologians are very heretical. The Rev. Dr. Burrows believed in the nineteenth century's speaking its own mind as the eighteenth had done. We cannot be shut up to quotations. Let the century speak anew in theology, he said, as in all other science and thus the roads may be made easier. Human constructions may be criticised; let the Church go on with its restatements.

Moslem Fanatics.—The Turkish authorities still refuse to permit the evangelical church at Vlanga (Constantinople) to erect a place of worship. This church has had in hand during four years funds given by the Board for the construction of a meeting house. But jealousy on the part of Moslem fanatics has so far preon the part of Moslem fanatics has so for pre-vented their carrying out their plans. Mean-while the old chapel, where they have wor-shipped these thirty years, threatens to fall upon the heads of the congregations that

BISHOP SEABURY .- Last Sunday being the one hundredth anniversary of the election of Bishop Scabury the first Bishop of Connecticut, lishop Seabury the first Bishop of Connecticut, it was pleasantly observed at Woodbury, where he was elected. Bishop Williams preached a sermon and the ladies of the church provided a collation. Many prominent clergymen and laymen were present. Bishop Williams will deliver an elaborate address on the life and services of Bishop Seabury, at the meeting of the diocesan convention in June.

THE SWISS CHURCHES.—It is stated that the synod of the Reformed Church of Basle has resynod of the Reformed Church of Basie has resolved, by a majority of two to one, to cancel
the regulation making bapti m a condition
precedent of admission to the Holy Communion. This measure, tantamount to a declaration that the rite of baptism is a work of supererogation, has been long under debate, and
marks a distinct advance in the direction of
free thought, toward which all the Swiss
churches are feeding. churches are tending.

A Convert's Twins .- Mrs. Henrietta Cald-A CONVERT'S TWINS.—Mrs. Henrietta Caldwell, of Louisville, Ky., was one of the converts of the "mountain evangelist," Barnes. She has recently named two of her children who are twins "Jesus Christ" and "George O. Barnes." A local paper indulged in some caustic comments on this strauge act, for which she has instituted a libel suit against the paper, claiming \$10,000 damages. ing \$10,000 damages.

In Turkey, where a few years ago men yoked their wives with oxen, the curriculum in some of the colleges for the education of women com-pares favorably with similar institutions in America. One of the girls who was graduated from Harnest Sourians is at present condifrom Harpoot Seminary is at present engaged upon making a concordance of the Bible in modern Armenian.

church for the English congregation in Berlin was started by the chaplain on 'he occasion of the late silver wedding of the Crown Prince, and a considerable amount has already been subscribed for the object.

The Rev. Dr. E. H. Stokes, president of the Ocean Grove Camp Meeting Association, says that there is no truth in the report that Ocean Grove is unhealthy. Several English bishops have requested their

# CURRENT RELIGIOUS OPINION.

It should be remembered that the office of the Church is the preservation of the faith, of the truth as it is in Christ J. sus. This is her bounden duy, and by the aid of the Holy Spirit s., e has perfermed it until new. She will strive always to perferme it. But how, in what manner, by what means, she shall do it, may be and is an open question. The American Church will certainly not unitate the example of the Romish Inquisition. The ecclesiastical trials of the present day in the mother Church of England are not so productive of beneficient results as to make American churchmen look with great favor upon trials of clergymen as means for the preservation of the faith. We claim that no imputation should be cast on the conscientiousness of clergymen who may refrain from resorting to eccesiastical courts for the preservation of the taith, but who look upon the error of a brother as a warning to them to so may with greater onligence, and as imposing upon them a greater necessity for preaching the truth more boldly and more plainly, and for exercising a greater diagence in caring for their own flock.—[Churchman. It should be remembered that the office of the

Evolution as a hypothesis to account for the origin of man is as yet an unproved hypothesis. There are great physical gaps in biology between the highest brute and the lowest man for which it has as yet made no account. There are great moral gaps between the highest instinct and the lowest moral scuse for which it affords no adequate explanation. It has against it the traditions of most ancient history, Biblical and extra-Biblical. It is at best only a worsing hypothesis, and it does not work out as yet a harmony with all the known facts of anim at and human life. But it cannot be langued out of society by a anethema. It has come, it not to stay, at all events to be weighed and measured before its right to stay is decided. How much gold and how much dross is in the lump is uncertain; but for this very reason it must be seriously and cal nly considered; it must be kept in the crusher and washer and sieve of public discussion until it can be determined how many grains of gold there are to the pound.—[Christian Union.

After all that has been said, that can be said, in regard to the duty of being contented, and waiting patiently and esting the means, it still remains true, and distressingly true, that there is no adequate agency for securing a faithful minister for every pulpit, and a pulpit for every minister. There should be such an agency. The power ought to reside somewhere, and be exercised. It is easy to say that the genius of our people demands perfect freedom of choice, and that they will not submit to any system that dictates to the people whom they shall have, or to the minister where he shall go. Which is all very true. But as the youthful soldier of the church: "I am leasy to be offered—here am I, send me to Africa, or Asia, or wheresoever you will, I will go," so the preacher should say: "I will go to any field you appoint and do my best to win souls to Christ."—[Observer. After all that has been said, that can be said, in

A more determined and persistent attempt than that of the past twenty years to bring churches and pastors, the Bible and behevers, under tidicale and into contempt, has never been made. It has been successfully endured; we believe that time will prove it has been triumphantly endured. The brunt of the conflict has fa'llen upon the clergy and they have head their own. There are indications that the preachers have wen the fight. The standard of scholarship among clergymen has never been higher than it is io-day, and the proportion of men of large attainments has much increased. The papers contributed to religious reviews, the books published and the articles furnished to religious weekles constitute full proof of the correctness of this assertion. The people of the United States have never had better preaching than they have this day.—[Christian Istallizencer.

## PRACTICAL COOKERY.

A SERIES OF KITCHEN LESSONS, WITH DEMON-STRATIONS BY MISS MARIA PARLOA.

ENTREES AND SOUPS. Previous to her morning lecture last Monday at her School of Cookery, Miss Parlos cleaned a plump chicken and put it on to boil, allowing a pint of water for each pound of the chicker's weight. When the water had been heated :s the boiling point it was carefully skimmed, and the kettle was set back where the meat would simmer until very tender-say for an hour and a half. The chicken was then skinned, and after the flesh had been removed from the bones the latter were put back into the kettle to boil until the liquor had been reduced

cool-during the night.

At the opening of the lecture on Monday the fat was skimmed from this hardened ligner and the jelly remaining was turned into a clean sauceran, Miss Parloa being watchful that no sediment followed. Saying that for each quart of the jelly there should now be used a quarter of a package of gelatine (soaked for an hour in half a cupful of cold water), twelve peppercorns, four cloves, a small piece of mace, a stalk of celery, an onion, the white and shell of an egg, and salt and pepper to taste, Miss Parloa added the proper quantities, and after letting the ingredients boil up once, she set the saucepan back where they would simmer for twenty minutes. The jelly was then strained through a napkin. A layer of it, three-quarters of an inch thick, was put into a three-pint model and into ice-water to harden. The flesh of the chicken was cut into long, thin strips, which were seasoned well with salt and pepper and laid lightly in the mould when the jelly had become hard. Cool liquid jelly was poured over the meat and was hardened by means of cold. When the dish was ready for serving the mould was dipped into warm water and turned upside down on a platter, its contents sliding out in one mass. A garnish of parsley improved its appearance; and it was stated that Tartar or mayonnaise souce also might be added.

sliding out in one mass. A garnish of parsley improved its appearance; and it was stated that Tartar or mayonnaise sauce also might be added.

The next entrée prepared was lambs' tongue in jelly. Three tongues, having been boiled until tender (about two hours), were skinned, and their roots were trimmed off. A quart and haif a pint of aspic jelly in liquid state was at hand, and enough was poured into a two quart mould to cover the bottom an inch deep. It was allowed to harden, and in the meantime leaves were cut out of cooked beets with a trancy vegetable cutter. They were carefully laid upon the jelly in the mould, as a garnish, and liquid jelly—perhaps three tablespoonfuls—was gently poured in to hold the leaves in place. When this jelly was solid, enough more was poured in to cover the pieces of beet, and it was allowed to become very hard. Then the tongues were put in, together with half a cupful of jelly, to hold them in place. Some time later the remaining jelly was added, and the dish was put where it would become solid. It was served like the chicken in jelly, only the garnish on the platter consisted of pickled beets as well as parsiey.

A white fricassée of cincken next engaged the attention of the class. A chicken weighing about four pounds was boiled until tender. The meat was freed of skin and fat and cut into handsome pieces. Three tablespoonfuls of butter was put into a frying-pan, and when hol it was joined by two tablespoonfuls of flour. The mixture was stirred until smooth and frothy, and there was gradually added a pint of the liquor in which the chicken had boiled. After five minutes summering, sait and pepper were added. The chicken also was seasoned, and was then heated in this sauce for about eight minutes, when half a cupful of mi'k or cream eight minutes, when half a cupful of mi'k or cream eight minutes, when half a cupful of mi'k or cream eight minutes, when half a cupful of mi'k or cream eight minutes, when half a cupful of mi'k or cream eight minutes.

ed side up Mrs Parlon emitted her usual Tuesday-afternoon lecture and gave a talk on " Marketing " instead.

A side of beef was placed upon th stration table, and a Jefferson Market butcher separated it into the different "cuts" under Miss Parloa's direction. When the beef had been cut

clergy to appoint in their parishes a day of hu-miliation for the sins of the nation.

into the 'hind' and 'fore' quarters, Miss Patloa explained that it would be much easter to keep the officered cuts in mind if a clear idoa of the form and position of the bones of the animal were obtained. It was also a good plan to get the shape and direction of the backbone firmly fixed in the memory, and to take that as a starting point in learning the cuts.

"The muceles of the neck and legs and certain portions of the animal's body are used constantly." Miss Fatloa continued, " and as they are continually contracting and expanding, they become much tomane than other portions of the subject one much tomane than other portions of the subject of the tomath of the much to the muscles that are more often exercised. Keeping that in mind, and thinking of the animal as standing and moving, it is easy to remember what nortions are tongher but more outen exercised. Keeping that in mind, and thinking of the animal as standing and moving, it is easy to remember what nortions are tongher but more nutritions than others, and what portions are tenderer but less cutritions than others. This is the loin, as you see, and this the round, while from the loin extends this piece called the flank and inside flank. The inside flank is used largely for coning, brazing or rolling and stuffing. For stuffing, roll it up after making a dressing for it of rolled crackers, sait and pepper, and take off all the sust, while the time that, as the sust gives a disagreeable flavor to it. The the roll it is sincer slowly till of the stuff of the sustainable in property cocked. Seneath the kinneys and suct is the tenderloin. This is a layer of flesh which is used scarcely at all in muscular action and is kept very warm by tness thick lavers of suck, so that there is very little juice or nutrition in it. You have to lard it or use thick lavers of suck, so that there is very little juice or nutrition and can will be such as a such to such a fact of the loin toward to the lard of the large of the corner of the loin toward to the large of the loin

in the animal for making beef-tea for invalids. The round, as you see, is divided by the bone and a thin layer of fat into an upper and a lower portion. The lower portion is always tough, as its muscles are much used. The upper portion is tender and makes better steaks, while the lower part is better for pothing and similar uses.

The final cut from the fore quarter gives the rib roasts, which are economical for a small family. At the seventh rib, where the shoulder blade begins to appear, the meat is not so tender. These delicate pieces called the skirt are good for rolling and for beef-tea and should be cooked slowly for a long time. The best animals are those which have a large amount of meat—not fat, necessarily—in proportion to the amount of bones. The meat is of a finer grain and is more jurey and nutritions in such an animal than in one with large bones and comparatively little meat. Cross-rib meats, as they are called, are very nice, many think, for soap, stews, brazing or pot-roasts. In mutton and veal the cutlets come from the ribs and from the legs. The skin of the cutlets from the leg should be notched all around to prevent the meat from bulging out when broiling, as it often does. one-nalf. The liquor was strained and set away to

### PRICES OF PROVISIONS.

FISH STILL DEAR-PIGHER PRICES FOR MEAT-POULTRY ABUNDANT-CHEAP BUTTER AND POOS. Fulton Market seem ' quiet and deserted last week and purchasers o. ash after the Lenten surfeit were few and far between. The reasonable expectation of those few that the small demand would be productive of cheaper prices was doomed to disappointment. The stormy weather, say the fish-dealers, has shortened the supply and kept the prices at the stiff figures that prevailed during Lent. The market-men will open to-morrow the aunual exhibition of brook treut at their stands. Trout have been brought from an inch thick, was put into a three-pint mould and Germany and from the mountain streams of Colorado and Montana for the display. In addition to his labors in connection with this exhibition Mr Blackford is engaged in shipping seed oysters to be planted in the Baltic waters. No new kinds of fish are displayed in the market. The North River shad has not yet been indiscreet enough to "run" no his favorite river, although a few shad have been caught in the Delaware. The bucks sell for 50 and the roes for 90 cents each. Live cod are 10 cents, haddock 8 cents, while halibut is 22 cents, saltwater bass 20 and 30 cents, and dressed cels 20 cents a pound. Live lobsters are 25 cents, and frozen salmon 35 cents a pound.

Flounders sell for 10 cents, tom cods 6 cents, Spanish mackerel 35 cents, Mexican pompano 75 cents, sheepshead 25 cents, large white perch 15 cents, smelts 18 cents and red snapper 20 cents a pound. Bluefish are 15 cents and rayfish 10 cents a pound. An indiscriminate collection of small fish known as "spearin" is sold in Washington Market to the uninitiated as whitebart for 40 cents a pound. Whitebait in Fulion Market is sold for 75 cents, Southern black bass is 20 cents a pound Other fresh-water fish are fresh-caught salm troot at 15 cents and small green pickerel at 18 cents a pound. Crayfish are \$2 a hundred. Blue Point oysters in the shell bring \$1 a hundred, Saddlerocks \$4, East Rivers \$1 50, Morris Coves \$1 and Prince's Bays \$1 25 a hundred. Hard crabs are \$3 a hundred and codfish tongues 15 cents a pound. Smoked haddock is 12 cents and smoked salmon is

a huadred and codish tongues 15 cents a pound. Smoked haddock is 12 cents and smoked salmen is 25 cents a pound. Smoked haddock is 12 cents and smoked salmen is 25 cents as pound. Smoked haddock is 12 cents and smoked salmen is 25 cents as pound. Smoked haddock is 12 cents and smoked salmen is 25 cents as pound. Smoked haddock is 12 cents and smoked salmen is 25 cents as pound. Smoked haddock is 12 cents and smoked salmen is 25 cents as pound. Smoked haddock is 12 cents and smoked salmen is 25 cents and stewing pieces are 12 cents as pound. Spring lamb is becoming cheaper and is no longer sold by the entire careas, but is furnished to consumers of particular to boil up once. A mound of mashed and browned potato was put upon a platter and the chicken was disposed around it; a garnish of particular to double kettle to boil, and a quart of canned tomato was put on to stew. The milk reserved was mixed smoothly with a large tablet smoothly and this paste was at once stirred into the boiling milk, which was added to the boiling milk, which was added to the boiling milk, and finally at the company of the can, because the liquid portion is more and perper were added. Miss Parioa said that it only half the quantities were need throughout, the tomato should be stirred well before it is taken from the can, because the liquid portion is more and point of hot water were heated to the boiling point, and into them were strict two heaping spoonfuls of gether. A teaspoontal can be said and added, and after boiling for a quarter of an hoor the can, because the liquid portion is more and the work added on the booths are constantly surrounded to the suif and into them were stirred two heaping spoonfuls of gether. A teaspoontal can be suited to the boiling point, and into them were stirred two heaping spoonfuls of gether. A teaspoontal can be suited to the boiling point and into them were stirred two theaping spoonfuls of the company was rubbed through a structure of an hoor the can, because the liquid portion is more and the booth

and green Florida peas \$3 a crate. Bermuda beets are \$1 and Bermuda tomatoes 75 cents and \$1 a crate. Cabbages continue to arrive from termany although a duty of 10 per cent is collected, and

turnips are brought from Russia. The former sell for 25 cents a head and the latter for \$2 a barrel.

Eggs and tutter are much cheaper than they have been for a year before. Fresh country eggs are only 23 cents a dozen. At this price eggs form one of the cheapest articles of food in the market. Fine creamery butter sells for 30 cents, and new butter from the neighboring country is as low as 25 cents a pound. It inctuates in price with the supply, being one day higher and the next lower than the quoted figures.

The ponitry market is now well supplied and the housekeeper has had no difficulty in supplying herself with 1at and clean fowls. Vermont turkeys ar 25 cents, Philadelphia dry-picked turkeys 28 cents, Jersey and State turkeys 23 cents and Western turkeys 20 cents a pound. Ducks are 23 and 25 cents a pound. Philadelphia broilers are 37 cents a pound, a figure that is beyond the reach of most marketers. City-dressed broilers are 25 cents, choice Jersey fowls 18 and 20 cents and western fowls 15 and 18 cents a pound. Spring geese are 20 cents and Boston geese are 22 cents a pound. Capons are 28 and 35 cents and thickens of the proper size for roasting being 28 cents a pound. proper size for roasting being 28 cents a pound

MENU. Baked Fish garnished with Fried Oysters.

Sweet-breads in Carl papers.

Rib Roast of Beet. New Potanoes. Spinach.
Crab Salad.
Cream Cheese. Hard Crackers.
Cocoanut Fudeing. Cake. Orange fee.
Nuts. Raisms. Figs.
Coffee.

HOUSEHOLD NOTES. Spring Sour.—Cut up some carrots, turnips and onions into fine strips, warm in ire-h butter until slightly brown; boil it a little steek for an hour, add some asparagus heads, green peas, and French beans, which have been boiled in water; pour in the necessary quantity of stock, skim off all grease, and when boiling, pour into a soup-tureen over toasted crusts of bread.

SW-ET-BREADS IN CURL-PAPERS.—Blanch, trim and braise your sweet-breads; when done, drain, and place on a dish, cover them with Duxelle sauce as soon as coid, fold each sweet-bread in two very thin sices of bam, and wrap up very carefully in cited sheets of paper, broil on the gridiron, and when a good coing serve them. when a good color serve them.

offed sheets of paper, broil on the gridinon, and when a good color serve them.

R. ED BIEDS BAKED IN SWEET POTATOES.—Pluck and draw the birds, season with pepper and sale, and place inside of each a piece of butter, an oyster seasoned with pepper and sale; then dip in melted butter and roded in cracker crumbs, or a button mushroom and a piece of butter seasoned with pepper and sale. Cut large sweet potatoes in half lengthwise; scoop out a place in each potato large enough to hold a bird; but in the birds and bake until the potatoes are done. These are delicious.

CRAB SALAD.—Take the picked meat of twelve boiled crabs. Set this away to become cold, then arrange it on a bed of crisp lettince, and pour the dressing over it. Work a quarrer of a pound of butter to a cream, then add the well-bea en yolks of four eggs, a dessertsboonful of mustard powder, Cayenne pepper and salt to taste. Mix these ingredients well together, then stir the mixture over the fire, and add vinegar until it is as acid as you wish it. Continue to stir it until it thickens like boiled custaid, then remove it from the fire and set it away to become thorongally cold. The dressing must not be poured over the salad until the time of serving 14. must not be serving 14.

must not be poured over the salad until the time of serving it.

Cocoanut Pudding.—This pudding is to be eaten coid. Take a medium-sized cocoanut, grate it, grate also six milk crackers, piace a layer of the crackers in the bottom of a web-buttered pudding dish; them a layer of cocoanut, and so on until the dish; them a layer of cocoanut, and so on until the dish; them a layer of cocoanut, and so on until the dish; them a layer of cocoanut, and so on until the dish is full; now beat six eggs until they are light, the whites and yolks together; and a quart of sweet milk and sugar to your laste; stir well together, and pour over the crackers and cocoanut until it is all absorbed; sift sugar on the top and bake for an hour. See that the top is nicely browned before taking from the oven.

Lamb.—A cavalier broil, which is the shoulder partly dressed and then broiled with mushrooms, is not so bad. The recipe can be found in every cookery-book. Then there is cold famb with mint sauce, which is the only sauce of ours which the French have adopted with high appreciation. But for all cold meats there is nothing like Bignon's green sauce. La void. Take the same quantity of capers, parsley, claives, gherkins, and tarragon. Mince the whole very time, and mix it all together. Then season it with pepper, salt and cavenne, and put into a jar with tar agon vinegar. When you want to serve it, take the quantity of chervit, a little french mustard, and the necessary amount of salad oil.